



Order Pick Up at Whippt Kitchen at Foothills located at [#4, 5329 72 Ave SE, Calgary](#), between the hours of 8am - 4pm, Mondays through Fridays.

Drop off Delivery service is available for all orders meeting the minimum order spend of \$160, within Calgary city limits. A \$25 service fee applies and delivery times are between the hours of 9am - 4pm, Mondays through Fridays. For custom orders and pick up/delivery times, please contact our team at catering@whippt.ca.

Allergies: We openly handle several allergens throughout our shop and in our kitchens. We are able to accommodate Gluten Free requests and effort is made to avoid cross contamination, however we are not a flour free kitchen and therefore cannot guarantee. If the allergy/sensitivity is severe, we recommend you seek out a 100% flour free kitchen for your cooking/baking needs.

LUNCH BOX

*MIN ORDER OF 10 / starting at **\$16.50**

Our lunch boxes include a fresh, artisanal sandwich on housemade bun with a small side salad and a can of pop. Cutlery are also included and additional options are available to add a mini dessert to each lunch box and/or platters, serveware, other drinks, etc.

Sandwich Types:

- **Veggie (*V)** - roast vegetables, brie cheese, pesto aioli, lettuce and tomato
- **Chicken Club** - roast chicken, smoked bacon, pesto aioli, lettuce and tomato
- **Ham & Cheese** - smoked ham, monterey jack & cheddar cheese, dijonaise, lettuce and tomato
- **Roast Beef** - roast beef, caramelized onions, horseradish mayo, cheddar cheese, lettuce and tomato
- **Deli** - salami, calabrese and capicola, provolone cheese, roasted garlic aioli, lettuce and tomato



Salad Types:

- Mixed Greens Salad (*GF+V)
- Potato Salad
- Caesar Salad

Add-Ons:

- Add an assorted mini dessert to each box + \$3/box
- Add coffee/tea service + \$30/dzn
- Add bottled water + \$2ea
- Add assorted pop cans or juice + \$2.50ea
- Add san Pellegrino sparkling water + \$3ea
- Add assorted platters (fresh fruit / vegetable / dessert / cookie) + \$40 and up
- Add compostable plates + \$1ea
- Add disposable serving tongs + \$3ea
- Custom label each box + \$1.50/box

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LUNCH BOWL

*MIN ORDER OF 12 per type / starting at **\$14**

Options are available to add protein to each lunch bowl. Additional add-ons such as lunch platters, serveware, drinks, etc. are also available.

Bowl Types:

- **Fiesta** (*V+GF)
avocado, radish, corn, black bean, tomato, lettuce and creamy lime chipotle dressing
- **Mediterranean** (*V)
cucumber, peppers, carrot, chickpeas, tomato, lettuce and lemon mint Tahini dressing



Add Protein:

- Add salmon + \$7/bowl
- Add grilled chicken + \$5/bowl
- Add garlic shrimp + \$6/bowl
- Add tofu + \$5/bowl
- Add boiled egg + \$3/bowl

Add-Ons:

- Add coffee/tea service + \$30/dzn
- Add bottled water + \$2ea
- Add assorted pop cans or juice + \$2.50ea
- Add san Pellegrino sparkling water + \$3ea
- Add assorted platters (fresh fruit / vegetable / dessert / cookie) + \$40 *and up*
- Add compostable plates & cutlery + \$2ea
- Add disposable serving tongs + \$3ea

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HOT MEALS

*INDIVIDUAL PORTIONS (MIN OF 12) OR PAN SIZE

Sizing: Medium Pan serves 12-15ppl | Large Pan serves 18-24ppl

*All hot meals can be provided hot, and ready to enjoy immediately, or cooled with reheating instructions. Hot meals are provided in disposable pan(s).

Beef Lasagne

INDIV: \$18 | MED PAN: \$180 | LG PAN: \$240

- Baked lasagna made with savoury beef, pasta, pistou cottage cheese, our housemade sauce, and tons of cheese.

Veggie Lasagne

INDIV: \$16 | MED PAN: \$160 | LG PAN: \$200

- Baked lasagna made with assorted vegetables, pasta, pistou cottage cheese, our housemade sauce and cheese. Served with side garlic focaccia bread.

Cottage Pie (*Shepherd's Pie*)

INDIV: \$16 | MED PAN: \$160 | LG PAN: \$200

- Made with savoury ground beef, carrots, peas and onions and topped with fluffy Whippt potato and herbs.

Chicken Pot Pie

INDIV: \$18 | MED PAN: \$180 | LG PAN: \$240

- Made with savoury chicken, a creamy housemade sauce and vegetables and baked under a cheddar biscuit topping.

Add-Ons:

- Add Individual small cup salads (mixed greens / potato / Caesar) + \$4.25ea
- coffee/tea service + \$30/dzn
- Add bottled water + \$2ea
- Add assorted pop cans or juice + \$2.50ea
- Add san Pellegrino sparkling water + \$3ea
- Add assorted platters (fresh fruit / vegetable / dessert / cookie) + \$40 *and up*
- Add compostable plates & cutlery + \$2ea
- Add disposable serving tongs + \$3ea

You can also order lunch for your group from this week's
Lunch Takeout Menu at Whippt Kitchen at Foothills

*Available Tuesdays through Fridays | menu changes weekly

*Please note, ordering from this menu is for pick up only at #4, 5329 72 Ave SE

[GO TO OUR WEBSITE HERE AND FOLLOW THE LINK IN THE TOP LEFT CORNER TITLED
ORDER LUNCH TAKEOUT AT FOOTHILLS](#)

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PLATTERS & FAMILY-STYLE

*SIZES/SERVINGS: SM 10ppl | MED 20ppl | LG 30ppl

Assorted Artisan Sandwich Platter	\$12/person (*MIN 10)
- Sandwiches are halved on platters / 2 halves per person (*Gluten Free options avail +\$1ea)	
Assorted Wrap Platter	\$12/person (*MIN 10)
Assorted Mixed Sandwich & Wrap Platter	\$12/person (*MIN 10)
Market Fresh Fruit Platter	SM: \$80 MED: \$120 LG: \$165
- Seasonal fresh fruit including berries, melons and grapes	
Market Fresh Vegetable Platter	SM: \$75 MED: \$100 LG: \$130
- Seasonal fresh vegetables served with assorted dip	
Charcuterie Platter	SM: \$100 MED: \$160 LG: \$225
- Chorizo, salami, prosciutto, spicy capicola, pate, gherkins, assorted olives, pickled onion, grainy mustard and rosemary flatbread	
Assorted Cheese Platter	SM: \$100 MED: \$160 LG: \$225
- Not limited to: havarti, sharp white cheddar, Roquefort, brie and fromage de chevre. Served with assorted compotes, nuts and fresh housemade bread	
The Graze Platter	MED: \$150 LG: \$200
- Mixed charcuterie, cheese and antipasti with fresh bread.	
Mediterranean Dip Platter	MED: \$140 LG: \$190
- Roasted garlic hummus, tzatziki and roma tomato bruschetta with naan and flatbread	
Assorted Mini Dessert Platter	SM: \$75 MED: \$100 LG: \$140
Assorted Cookie Platter	SM: \$40 MED: \$75 LG: \$105
Family Style Salad	starting at \$60
Large portion, shareable salads. Mixed Greens (*V+GF) Caesar Salad Potato Salad Pasta Salad	

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GRAZE TABLES

*40-55 GUESTS: \$20/person | 60-75 GUESTS: \$19.50/person | 80-100 GUESTS: \$18/person

**for parties larger than 100 guests, please contact for a quote.*

Order a one-of-a-kind Grazing Experience! Available for groups of 40 guests or larger. These stations are thoughtfully assembled onsite on wooden, live-edge display boards. Portions are based on a generous cocktail plate serving size.

Each Grazing Table includes: cured & smoked meats, mixed cheeses, farm fresh vegetables and fruits, jams and jellies, pickled items, olives and antipasti, nuts, dips/spreads, popcorn, crackers and fresh made bread pieces.

Grazing table displays can be assembled on any flat, stable surface measuring at least 6' Wide x 30" Deep, and located out of direct sunlight. Larger surface area is required for servings of 60 or more. These displays require at least 1.5 hours of time in the event space to build before your event starts. Grazing Table displayware and accessory rentals such as cheese knives, jam/jelly spoons and food picks, are included in the price above. A signed rental agreement is required. Delivery with set up is additional and price varies depending on venue location, set up size and event start time.

Options available to add include;

- eco-friendly cocktail plates & paper napkins
- table/linens
- fresh floral arrangements
- return pick up for Whippt items, (ie. *display boards, risers and serveware*). *(If return pick up service is not included, the Grazing Table displayware and accessory rentals must be returned unwashed, but wiped free of food/debris, to our kitchen located at #4, 5329 72 Ave SE on or before the following business day).



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